

SNOWFLAKE-SHAPED HOLIDAY SUGAR COOKIES

By Kimberli Washington, Public Information Office



Makes about 2 dozen cookies

Ingredients:

- 3 cups all-purpose flour
- 1 cup butter, softened
- 1 cup sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 2 teaspoons baking powder
- Edible paint icing (colors of choice)
- Edible garnishes (ex. sugar pearls & sparkling sugar)
- 2 baking sheets
- Wax or parchment paper

Directions:

- Use an electric mixer on medium speed to beat butter and sugar in a large bowl. Slowly beat in eggs, vanilla and almond extracts until combined.
- In a medium bowl, combine flour and baking powder. Gradually add mixture to ingredients in the large bowl and beat together until smooth.
- Cover dough and refrigerate for about an hour.
- Pre-heat oven to 350 degrees and line baking sheets with wax or parchment paper while you wait.
- On a floured surface, roll out refrigerated dough to about ¼ inch thickness.
- Use assorted snowflake-shaped cookie cutters and place cookies 2 inches apart on baking sheet.
- Chill for about 15 minutes before baking. Bake cookies for about 10 minutes or until edges are lightly browned.
- Let cool for a few minutes before removing from baking sheet. Once removed, place on a wire rack to cool completely.
- Paint cookies with edible paint icing and edible garnishes (optional).
- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.